THE GARDEN CALENDAR

A radio talk by W. R. Beattie, Bureau of Plant Industry, through Station WRC and 32 other stations associated with the National Broadcasting Company, December 17, 1929 at 1:10 p. m. Eastern Standard Time.

PREVENTING STORAGE ROTS OF APPLES

Fruit growers should remember that any discarded fruit left lying around the packing shed and storage house or in orchard crates at the close of the packing season should be cleaned up and destroyed. Just one rotting apple may produce thousands of the spores of fungous diseases causing storage rots. These spores will float in the air like particles of dust and settle on sound fruit, or they may remain over until next year and cause serious losses. Some fungi, strnge to say, will grow on fruits and cause them to rot even at cold storage temperatures of around 32 degrees F. If rotting apples have been left in the packing plant and have become mashed over the floor and the packing equipment, it will be wise to first give the packing house a thorough cleaning, and spray the floor and the equipment with a 2 per cent solution of bluestone the same as is used for making bordeaux mixture. If the crates, baskets, or boxes used for handling the apples from the orchard to the packing house have been left with rotting apples in them, better give them a bath in 2 per cent bluestone or spray them very thoroughly.

I recall visiting an apple packing house about a month after the close of the packing season and finding a great pile of decaying cull apples underneath the floor and alongside of the packing house. This is a sure method of carrying over diseases, and in addition if apples are being stored on the place the spores are liable to be carried by the wind and cause the stored apples to decay. When one is dealing with storage rots an ounce of prevention is worth about a ton of cure.

JERUSALEM ARTICHOKE

The Minnesota Experiment Station has just published a brief bulletin on the Chemical Composition of the Tubers of the Jerusalem Artichoke. Now, as many of you know, Jerusalem artichokes are extensively grown, especially in the South, and the tubers are used both for cooking as a vegetable and for making artichoke pickles.

The Jerusalem artichoke is of special interest at present, because the Bureau of Standards is this winter carrying on experiments with it on a semi-commercial scale for producing Levulose, (l-e-v-u-l-o-s-e) or fruit sugar which is sweeter than ordinary sugar and one of the important constituents of honey. Levulose is not only obtained from the tubers of the Jerusalem artichoke, but from the roots of Dahlias and from Chickory.

As I have said Levulose or fruit sugar is one of the important constituents of honey, the other important sweet of honey is Dextrose (d-e-x-t-r-o-s-e) or corn sugar. This is being made and sold in the crystaline form known as Cerolose (c-e-r-o-l-o-s-e), and as a syrup it has long been marketed as glucose. Chemists call our ordinary sugar, which is made from sugar cane, sugar beets, and from sugar maple, Sucrose (s-u-c-r-o-s-e.) Those of you who are familiar with the Jerusalem artichoke know of its pleasant sweet flavor but it may be a surprise to you to learn that it has considerable possibilities as a source of this special and very sweet form of sugar.